

## FLATBREAD AND PIDE MENU

### LAHMACUN G-D 7.25

Thinly stretched flat bread topped w/ minced lamb, tomatoes, onions, peppers, fresh herbs and spices. Freshly baked for authentic taste. Served with lemon wedge, fresh parsley and salad.

### PIDE MENU

Medium thin fresh dough stretched into a boat shape, topped with herbs and natural ingredients and baked to perfection. All pide comes with mozzarella cheese base.

### PEYNIRLI V-G-D 10.65

Mozzarella cheese and herbs and spices.  
OPTIONAL: Sucuk £2 / Sucuk & Fried Egg £2.50

### KIYMALI G-D 11.45

Minced beef, onions, tomatoes and fresh herbs and spices. OPTIONAL: Fried Egg £2

### SEBZELI PEYNIRLI V-G-D 10.95

Mixed vegetables with mozzarella cheese, fresh herbs and spices.

## WRAPS

### GRILLED CHICKEN BREAST G-D 8.9

### FALAFEL V 6.9

### ADANA KOFTE G 8.5

### HALLOUMI V-G-D 7.9

Served w/ French fries or salad

## KIDS MENU

7.9

### CHICKEN SHISH D

Marinated cubes of chicken grilled on skewer, served w/ rice or French fries.

### FISH FINGERS G-D

Served w/ French fries..

### CHICKEN NUGGETS G-D

Served w/ French fries.

### CHICKEN PASTA G-D

Penne pasta w/ diced chicken and mushroom in creamy sauce w/ fresh herbs and spices.

### SPAGHETTI BOLOGNESE G-D

Minced beef in bolognese sauce.

V	VEGETARIAN	D	CONTAINS DAIRY
VG	VEGAN	DFO	DAIRY FREE OPTIONAL
VGO	VEGAN OPTIONAL	S	CONTAINS SESAME
G	CONTAINS GLUTEN	N	CONTAINS NUTS

If you are ordering a dish that has an allergy warning in gold beside it, please mention it to your waiter when ordering it.

Our food may contain traces of nuts, dairy, gluten or other allergens. 12.5% service charge will be added to your bill.

## ST. JOHN'S WOOD MENU

20.9 per person

### CHOICE OF A STARTER

SOUP OF THE DAY, WHITEBAIT G-D, HUMMUS S-VG,  
BOREK V-D-G, TABBOULEH VG-G,  
BEETROOT TARATOR G-V-D, SHAKSUKA VG-G-D

### CHOICE OF A MAIN COURSE

ADANA KOFTE D-DFO, MEAT MOUSSAKA D,  
TURLU VG, LAMB TAGINE N-D-DFO,  
CHICKEN GUYEVECH D, CHICKEN ON SKEWER D,  
SEA BASS (ONE FILLET) D-DFO, CHICKEN KULBASTI D-DFO

## OTTOMAN FEAST

31.9 per person (min 2 people)

### MIX MEZE STARTER

TABBOULEH VG-G, HUMMUS S-VG, SHAKSHUKA VG-G-D,  
BOREK V-D-G, FALAFEL VG-S, CACIK V-D

### CHOICE OF A MAIN COURSE

SPECIAL MIXED GRILL D, LAMB ON SKEWER D,  
CHICKEN ON SKEWER D, LAMB CUTLETS D,  
TURLU VG, SALMON D-DFO,  
SPICY PRAWNS D-DFO, CENTIK SPECIAL D

## DESSERT

ASSORTED DESSERT PLATTER



## COLD STARTERS

<b>OLIVES</b> VG	5.2
<i>Marinated olives w/ herbs and garlic.</i>	
<b>CACIK</b> V-D	6.4
<i>Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.</i>	
<b>HUMMUS</b> S-VG	6.6
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
<b>TABBOULEH</b> VG-G	6.6
<i>Refreshing parsley salad w/ crushed wheat, chopped tomatoes and mint.</i>	
<b>TARAMA</b> G-D	6.6
<i>Smoked cod roe caviar.</i>	
<b>SHAKSHUKA</b> VG-G-D	6.9
<i>Aubergine, garlic, tomato, potato, peppers and olive oil.</i>	
<b>BABAGANOUSH</b> V-D-S	6.9
<i>Caviar of smoked aubergine, red and green peppers, lemon juice, garlic and fresh herbs.</i>	
<b>BEETROOT TARATOR</b> G-V-D	5.9
<i>Cooked beetroot, creamy garlic yoghurt and olive oil.</i>	

## HOT STARTERS

<b>SOUP OF THE DAY</b>	5.9
<i>Please ask your waiter.</i>	
<b>FALAFEL</b> VG-S	6.6
<i>Broad beans, chickpeas and vegetable fritters.</i>	
<b>SPICY CHICKEN WINGS</b> D	6.4
<i>Grilled marinated spicy chicken wings.</i>	
<b>GARLIC MUSHROOM</b> V-D	7.2
<i>Pan fried mushrooms in garlic butter.</i>	
<b>WHITEBAIT</b> G-D	6.8
<i>Whitebait served w/ tartare sauce and garnish.</i>	
<b>GRILLED SPICY SAUSAGE</b>	6.8
<i>Grilled spicy Turkish sausage on skewer.</i>	
<b>CHICKEN LIVER</b> D-DFO	6.9
<i>Sautéed chicken livers served w/ caramelised red onions.</i>	
<b>SPINACH AND FETA BOREK</b> V-D-G	6.6
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
<b>HALLOUMI CHEESE</b> V-D	6.8
<i>Grilled Cyprus cheese served w/ garnish.</i>	
<b>KALAMAR</b> G	6.8
<i>Marinated squid, served w/ tartare sauce.</i>	
<b>GRILLED OCTOPUS</b>	9.6
<i>Grilled octopus, served with extra virgin olive oil and sweet potato sauce.</i>	
<b>LEMON GARLIC SCALLOPS</b> G-D	9.6
<i>Pan seared in butter and sweet potato sauce.</i>	
<b>HUMMUS KAVURMA</b> N-S-D	7.9
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
<b>GARLIC KING PRAWNS</b> D	8.9
<i>Sautéed king prawns w/ garlic.</i>	

## MIXED MEZE STARTER

10.95 per person (min two people)

**BEETROOT TARATOR** G-V-D, **HUMMUS** S-V-G, **FALAFEL** VG-S, **SPINACH & FETA SHAKSUKA** VG-G-D, **BOREK** V-D-G, **TABBOULEH** VG-G, **CACIK** V-D

## CASSEROLES & HOUSE SPECIALS

<b>CHICKEN GUYECH</b> D-DFO	16.9
<i>Diced chicken breast cooked w/ tomatoes, mushrooms, peppers, onions, served w/ rice.</i>	
<b>MOUSSAKA</b> D	16.9
<i>Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad.</i>	
<b>LAMB TAGINE</b> N-D-DFO	16.9
<i>Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.</i>	
<b>LAMB CASSEROLE</b> D-DFO	17.6
<i>Tender lamb cubes w/ vegetables, served w/ rice. Cheese (optional).</i>	
<b>LAMB TANDIR</b> D	18.9
<i>7 hours slow cooked piece of herbed lamb w/ saffron rice and dried barberries.</i>	
<b>ALI NAZIK</b> D-S	21.5
<i>Sautéed tender spiced pieces of lamb over a velvety smoked aubergine puree w/ gourmet yoghurt and a hint of garlic served w/ rice.</i>	
<b>CHICKEN A LA CRÉME</b> D	16.9
<i>Chicken w/ mushrooms and cream, served w/ rice.</i>	
<b>ARABIC RICE - LAMB / CHICKEN / PRAWN</b> D	17.6
<i>Cooked in a fragrant ginger sauce.</i>	

## CHAR-GRILLS

<b>CHICKEN ON SKEWER</b> D	17.9
<i>Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.</i>	
<b>APRICOT CHICKEN</b> D	17.9
<i>Grilled chicken breast w/ apricot sauce, served w/ rice and vegetables.</i>	
<b>ADANA KOFTE</b> D-DFO	17.9
<i>Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer. Slightly spicy, served w/ rice and vegetables.</i>	
<b>SPICY CHICKEN WINGS</b> D	16.9
<i>Chicken wings chargrilled, served w/ rice and vegetables.</i>	
<b>LAMB CUTLETS (4 PIECES)</b> D	21.5
<i>Grilled lamb cutlets served w/ rice and vegetables.</i>	
<b>LAMB ON SKEWER</b> D	21.5
<i>Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.</i>	
<b>CHICKEN KULBASTI</b> D	17.9
<i>Grilled tender and juicy fillet of chicken, served w/ rice and vegetables.</i>	
<b>IZGARA KOFTE</b> D-DFO	18.9
<i>Marinated fine cuts of lamb minced and mixed w/ fresh and dried herbs. Served with rice, grilled peppers and tomatoes.</i>	
<b>SPECIAL MIXED GRILL</b> D	21.9
<i>Selection of lamb patties, marinated chicken and lamb on skewer, lamb cutlet, served w/ rice and vegetables.</i>	
<b>CENTIK SPECIAL</b> D	21.9
<i>Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte placed on a nest of matchstick cut potatoes, topped w/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.</i>	
<b>LAMB OR CHICKEN ISKENDER</b> D-G	Lamb 21.5    Chicken 17.9
<i>Grilled chicken or lamb cubes on a bed of bread, served w/ fresh tomato sauce on creamy yoghurt.</i>	
<b>RIB-EYE STEAK</b> D	27.4
<i>28 days old Aberdeen Angus steak, served w/ chips.</i>	

## GRILL PLATTER TO SHARE

42.9 per person (min 2 people)

**LAMB SHISH** D, **ADANA** D-DFO, **CHICKEN SHISH** D, **CHICKEN WINGS** D, **LAMB CUTLETS** D-DFO - Served on a bed of rice and salad

## FISH AND SEA FOOD

<b>SEA BASS</b> D-DFO	<b>1 FILLET</b> 15.9	<b>2 FILLETS</b> 21.9
<i>Grilled sea bass, served w/ mashed potato and vegetables.</i>		
<b>GRILLED SALMON</b> D-DFO	16.9	
<i>Grilled salmon fillet, served w/ mashed potato and vegetables.</i>		
<b>FISH AND CHIPS</b>	15.9	
<i>Lightly battered cod, served w/ French fries and salad.</i>		
<b>SPICY PRAWNS</b>	19.9	
<i>Juicy king prawns and mixed vegetables cooked in a fragrant ginger sauce, served w/ rice.</i>		
<b>GRILLED PRAWNS</b>	19.9	
<i>Grilled juicy king prawns, served w/ salad and rice.</i>		
<b>SPICY FISH POT</b>	18.5	
<i>A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.</i>		
<b>KALAMAR</b> G	16.9	
<i>Marinated and battered squid, served w/ tartare sauce and green salad.</i>		

## VEGETARIAN & SALADS

<b>HALLOUMI CASSEROLE</b> V-D	15.9
<i>Mushroom, green and red peppers, garlic and onion in tomato sauce with halloumi cheese.</i>	
<b>TURLU</b> VG	15.9
<i>Aubergine, courgette, carrots, potatoes, green and red peppers, tomatoes, onions, garlic, parsley and olive oil.</i>	
<b>ZEYTINYAGLI ISPANAK</b> V-G-D-DFO-VGO	15.9
<i>Spinach with olive oil, onion and rice. Served with yoghurt.</i>	
<b>CIPOHORTA</b> VG-G	15.9
<i>Leek, spinach, red and green pepper, green onion, potato, celery, parsley, tomatoes, dill and cracked wheat.</i>	
<b>VEGETABLE MOUSSAKA</b> D	15.9
<i>Baked layers of aubergine, potatoes, courgette topped w/ bechamel sauce, served w/ salad.</i>	
<b>FETA CHEESE SALAD</b> V-D	4.9
<b>TOMATO AND ONION SALAD</b> VG	4.9
<b>FATTOUSH SALAD</b> V-G	5.2
<i>Cucumber, tomato, onion, croutons and lettuce.</i>	
<b>SHEPHERD SALAD</b> V-G	4.9
<i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	
<b>EZME SALAD</b> V-G	5.2
<i>Finely chopped tomatoes, peppers, onions w/ dressing.</i>	

## PASTA

<b>SPAGHETTI BOLOGNESE</b> G-D	12.9
<i>Spaghetti w/ beef in bolognese sauce.</i>	
<b>CHICKEN PASTA</b> G-D	13.9
<i>Penne pasta w/ diced chicken and mushroom in creamy sauce w/ fresh herbs and spices.</i>	
<b>PRAWN PASTA</b> G-D	15.9
<i>Linguene pasta w/ prawns in tomato sauce w/ fresh herbs and spices.</i>	

## SIDE DISHES

<b>FRENCH FRIES</b> V	4	<b>RICE</b> V-D	4	<b>YOGHURT</b> V-D	4
<b>SWEET POTATO</b> V	4	<b>MASHED POTATO</b> V-D	4	<b>VEGETABLES</b> VE	4
<b>POTATO WEDGES</b> V	4	<b>SPINACH</b> V	4		